

Appetizers

Avocado Fries | 20

AVOSTREET AVOCADOS, PANKO BREADING,
HOUSE SRIRACHA POWDER, HOUSE-MADE REMOULADE

Grilled Broccolini | 12

MINUS 8 VINAIGRETTE, TOASTED SLICED ALMONDS, FINISHING SALT

Burrata | 18 ½

BURRATA MOZZARELLA, SUN-DRIED TOMATO PESTO, BASIL
INFUSED OIL, BALSAMIC GLAZE, TOASTED BAGUETTE, SERVED
WARM IN CAST IRON

Bacon Wrapped Dates (GF) | 19 ½

CALIFORNIA MEDJOOL DATES, MARCONA ALMONDS,
GLENVIEW FARMS' ROSEMARY CHÈVRE, ALMOND CRUST,
FRESH ROSEMARY, J. BOOKWALTER CABERNET REDUCTION

Shrimp Mornay | 20

PATAGONIA PRAWNS, BACON, GARLIC AND GRUYERE CREAM
SAUCE, PARSLEY, GRILLED BAGUETTE

Jumbo Sea Scallops* (GF) | 26

PAN SEARED JUMBO SEA SCALLOPS, WHITE BALSAMIC GLAZE,
SHAVED RED ONION, CHILI OIL, CILANTRO PUREE, FRESH CILANTRO

Artisan Charcuterie Board | 38 / 48

CHEF'S SELECTION OF LOCALLY SOURCED CHEESES & CHARCUTERIE,
ETHOS BAKERY ARTISAN BAGUETTE, SEASONAL ACCOUTREMENTS
• UNAVAILABLE TO GO

Garden

Seasonal Soup of Moment | 9

CUP OF THE CHEF'S SELECT SOUP

Tomato Bisque | \$9

House (V) (GF) | 9 / 15

SPRING MIX LETTUCE, BLOOD ORANGE WHITE BALSAMIC VINAIGRETTE,
ROSEMARY GLENVIEW FARMS CHEVRE, CANDIED PECANS

Caesar | 9 / 15

GEM ROMAINE, CREAMY HOUSE CAESAR DRESSING,
FRESH SHAVED PARMESAN, PARMESAN PAPRIKA CRISP

Wedge Salad (GF) | 18

ROMAINE LETTUCE, CRISP PANCETTA, TOMATOES, GORGONZOLA,
CHIMICHURRI, BUTTERMILK BLUE CHEESE DRESSING

Columbia River Steelhead Salad* (GF) | 28 ½

ARUGULA, CILANTRO, MARINATED TOMATO, TOASTED PINE NUTS,
GARLIC AIOLI, CHIMICHURRI, LEMON VINAIGRETTE

Protein Happily Added To Any Salad

FREE-RANGE GRILLED CHICKEN BREAST - 9
PATAGONIAN PRAWNS** - 14
COLUMBIA RIVER STEELHEAD** - 16
6OZ WAGYU SIRLOIN** - 18

Extras

Fiction Rolls with Seasonal Compound Butter | 6

Additional House Made Sauces | ½

Pizzas

Blistered Cherry Tomato | 19 ½

MARINARA, MOZZARELLA, PROVOLONE, PEPPERONI,
HERBED BLISTERED CHERRY TOMATOES, BALSAMIC GLAZE

Chicken Mushroom | 19 ½

BLACK PEPPER, BÉCHAMEL, GRILLED CHICKEN, MUSHROOM,
MOZZARELLA, PROVOLONE, BLACK GARLIC

Drunken Pig and Fig | 20 ½

MOZZARELLA, PROVOLONE, PROSCIUTTO, BRIE, ARUGULA,
BOURBON FIG DRIZZLE

Lunch Specialties

Dry Aged Wagyu Cheeseburger* | 24 ½

14-DAY DRY-AGED WAGYU BEEF BURGER,
APPLEWOOD SMOKED BACON, SMOKED GOUDA,
GARLIC AIOLI, RED ONION, ROMAINE, TOMATO, HOUSE PICKLES
• CHOICE OF FRIES, SALAD, OR \$2 ADD A CUP OF SOUP

Pesto Turkey | 19

OVEN ROASTED TURKEY BREAST, APPLEWOOD SMOKED BACON,
SUNDRIED TOMATO PESTO, RED ONION, GRUYERE,
SPRING MIX LETTUCE, GARLIC AIOLI, HOUSE FOCACCIA
• CHOICE OF FRIES, SALAD, OR \$2 SOUP

Mushroom Melt | 16 ½

SAUTÉED MUSHROOM MEDLEY, GRUYERE CHEESE, BALSAMIC
GLAZE, HOUSE SOURDOUGH RYE
• CHOICE OF FRIES, SALAD, OR \$2 SOUP

Grilled Cheese | 18

HOUSE MADE FOCACCIA, ARTESIAN CHEESE BLEND, BACON
ONION CABERNET JAM, ARUGULA, TOMATO, AIOLI

Southwest Steak Bowl | 19 ½

SEARED FLANK STEAK, RICE, BLACK BEANS, QUESO FRESCO,
FRESNO PEPPERS, CILANTRO, LIME WEDGE

Thai Chicken Bowl | 18

GRILLED CHICKEN, RICE, BOK CHOY, THAI PEANUT AND
SRIRACHA SAUCE, CILANTRO, SCALLIONS, CRUSHED PEANUTS

Fried Chicken Sandwich* | 18 ½

BUTTERMILK BATTER FRIED DRAPER VALLEY CHICKEN BREAST,
TOMATO, SWEET ONION AIOLI, CHIFFONADE ROMAINE,
RED ONION, BRIOCHE BUN
• CHOICE OF FRIES, SALAD, OR \$2 SOUP

Chef's Cut* | Market Price

ASK YOUR SERVER FOR TODAY'S STEAK CUT

Menu by
Executive Chef Francisco Mendoza

*INDICATES THAT PROTEINS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE FOOD-BORNE ILLNESS.

*FOR THE CONVENIENCE OF CARD PAYMENTS, A NON-CASH ADJUSTMENT FEE OF 3.98% WILL BE CHARGED FOR ALL CARD TRANSACTIONS